

Henry P. Roybal
Commissioner, District 1

Anna Hansen
Commissioner, District 2

Rudy N. Garcia
Commissioner, District 3



Anna T. Hamilton
Commissioner, District 4

Ed Moreno
Commissioner, District 5

Katherine Miller
County Manager

DATE: January 9, 2019

TO: Board of County Commissioners

FROM: Erin Ortigoza, Senior Planner, Growth Management EO
Robert Griego, Planning Manager, Growth Management RG

VIA: Tony Flores, Deputy County Manager
Katherine Miller, County Manager

Re: Request Appointment and Re-Appointment to the Santa Fe City and County Advisory Council on Food Policy (Growth Management/ Erin Ortigoza)

ISSUE

The appointment of two private sector members to the Santa Fe City and County Advisory Council on Food Policy.

BACKGROUND

The Santa Fe City and County Advisory Council on Food Policy (Food Policy Council) was established by the City and County by Resolutions of the governing bodies in 2008. Resolution 2008-5 identifies the Council membership as thirteen members, including two employees from the City of Santa Fe, two employees from Santa Fe County, and nine members from the private sector. Of the private sector members, four are to be appointed by the Board of County Commissioners (BCC).

Currently, there are two open County positions on the Food Policy Council, one due to a resignation and one with a request for reappointment. These two positions were advertised through a County press release. Four individuals have applied, including the Food Policy Council member whose term has expired and is seeking reappointment. Their applications are attached.

- Tony McCarty
- Tejinder Ciano
- Tamara Zawistowski
- Antonio Quintana

The Food Policy Council reviewed the applications and made the following recommendations for appointment to the council.

Tony McCarty has served on the Food Policy Council in his current term since its inception in 2008. He is the Executive Director of Kitchen Angels, a non-profit that is dedicated to providing free nutritious meals to homebound Santa Fe residents living with chronic or terminal illness. Through his work with direct service for people needing nutrition assistance, he has advocated for policies and partnerships to increase the impact of resources intended to end hunger and help prepare for Santa Fe's future food needs.

Tejinder Ciano is the Executive Director of Reunity Resources which is a northern New Mexico social enterprise with a zero waste mission. Reunity Resources began working on the waste component of the food cycle and has now grown into a model for the full food cycle, from seed to plate and back to the soil. Reunity Resources offers services such as:

- The BioFuel Collective
- Compost program which diverts 1.4 million pound of food waste annually from local landfill
- The Santa Fe Community Farm
- Education and advocacy for closed loop recycling systems

RECOMMENDATION

Staff recommends approval of the following private sector appointments to the Food Policy Council for Santa Fe County, in accordance with Resolution 2008-5:

- Re-appointment of Tony McCarty to serve on the Food Policy Council for a three-year term of service.
- Appointment of Tejinder Ciano to serve on the Food Policy Council for a three-year term of service.

EXHIBITS:

Exhibit A: Resolution 2008-5

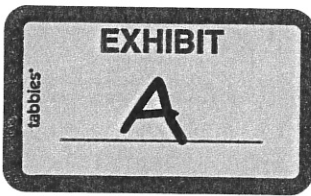
Exhibit B: Tony McCarty application

Exhibit C: Tejinder Ciano application

Exhibit D: Tamara Zawistowski application

Exhibit E: Antonio Quintana application

Exhibit F: SFFPC Recommendation Letter



SFC CLERK RECORDED 03/25/2008

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CITY OF SANTA FE, NEW MEXICO

RESOLUTION NO. 2008-26

COUNTY OF SANTA FE, NEW MEXICO

RESOLUTION NO. 2008-5

INTRODUCED BY:

A JOINT RESOLUTION

ESTABLISHING A FOOD POLICY FOR THE CITY OF SANTA FE AND SANTA FE
COUNTY; AND CREATING THE SANTA FE CITY AND COUNTY ADVISORY
COUNCIL ON FOOD POLICY.

WHEREAS, Santa Fe is a responsive community; and

WHEREAS, affordable and nutritious food, provided in a respectful manner, should be
available to all people; and

WHEREAS, the Governing Body of the City of Santa Fe and the Board of County
Commissioners wish to ensure that a wide variety of safe and nutritious food is available to city
and county residents; and

WHEREAS, the Governing Body of the City of Santa Fe and the Board of County
Commissioners wish to ensure that access to safe and nutritious food is not limited by economic
status, location, or other factors beyond a resident's control; and

WHEREAS, the Governing Body of the City of Santa Fe and the Board of County
Commissioners wish to ensure that the price of food in the city and county remains reasonably

close to the average price existing in the balance of the region; and

WHEREAS, the Governing Body of the City of Santa Fe and the Board of County Commissioners wish to ensure that the region maintains the natural resources, land base, infrastructure and skill sets that are necessary to produce food; and

WHEREAS, the Governing Body of the City of Santa Fe and the Board of County Commissioners wish to ensure that all reasonable efforts are taken to improve the incomes and decrease the needs of those who are most susceptible to food insecurity.

NOW, THEREFORE BE IT RESOLVED BY THE GOVERNING BODY OF THE CITY OF SANTA FE AND THE BOARD OF COUNTY COMMISSIONERS OF SANTA FE COUNTY that it is the policy of the City and County of Santa Fe to improve the availability of food to persons in need within the city and county and to reduce poverty as a barrier to obtaining a healthy diet for all residents.

AND BE IT FURTHER RESOLVED that the Santa Fe City and County Advisory Council on Food Policy is established as follows:

A. NAME. The Council shall be called the Santa Fe City and County Advisory Council on Food Policy (the Council).

B. PURPOSE. The purpose of the Council is to integrate all departments of the City and County as well as non-profit organizations and food and farming businesses in a common effort to improve the availability of safe and nutritious food at reasonable prices for all residents, particularly those in need.

C. DUTIES AND RESPONSIBILITIES.

1. The Council may:

a. Monitor the availability, price and quality of food throughout Santa Fe County;

b. Collect data on the food security and nutritional status of city

1 and county residents;

2 c. Through the issuance of reports and other communication,
3 inform City and County policy makers, administrators, and the public-at-large
4 about the status of the region's food system and food security;

5 d. Monitor and analyze the administration of City and County food
6 and nutrition programs;

7 e. Explore new means for City and County governments to
8 improve the food economy, the availability, accessibility and quality of food and
9 assist the City and County governments in the coordination of their efforts;

10 f. Recommend to the City and County administrations adoption of
11 measures that will improve existing and add new programs, projects, regulations,
12 or services;

13 g. Recommend food policies for City and County governments to
14 adopt and implement related to:

- 15 (1) Transportation;
16 (2) Direct service of food;
17 (3) Land and building use;
18 (4) Lobbying and advocacy before state and federal
19 legislatures and agencies;
20 (5) Referrals to social services;
21 (6) Education;
22 (7) Business development;
23 (8) Direct and indirect purchase of food;
24 (9) Support of private efforts;
25 (10) Emergency food supplies; and

1 (11) Monitoring and communicating data.

2 2. Council members will:

- 3 a. Prioritize issues for Council action;
- 4 b. Serve on the Council's subcommittees;
- 5 c. Assume a leadership role within the community related to food
- 6 issues;
- 7 d. Bring areas of concern to the Council;
- 8 e. Serve as the eyes and ears of the Council in the broader
- 9 community;
- 10 f. Attend meetings and public events as necessary;
- 11 g. Participate in special Council activities and events;
- 12 h. Identify opportunities for promoting food programs and other
- 13 efforts intended to reach the goals of the food policy; and
- 14 i. Identify and recommend leaders in the community for
- 15 appointment to the Council.

16 3. The Council will report to the Governing Body and the Board of County

17 Commissioners on at least an annual basis.

18 D. MEMBERSHIP; OFFICERS.

19 1. The Council shall consist of thirteen members. Nine shall be from the

20 private sector, two employees of the City of Santa Fe and two employees of the County

21 of Santa Fe. Of the nine from the private sector, five members shall be appointed by the

22 mayor with approval of the City Council and four members shall be appointed by the

23 Board of County Commissioners.

24 2. Members shall reside in the state of New Mexico and shall have

25 expertise in relevant fields, and to the extent possible, represent the diversity of the

1 community in aspects such as culture, gender, age, and geography.

2 3. The City and County employee members shall be:

3 a. The City Manager and County Manager or his/her designee; and

4 b. One member from the department with the largest involvement
5 in food-related issues and services or as otherwise appointed.

6 4. Of the nine private sector members, all should be actively engaged in at
7 least one program, service, or business related to hunger and food insecurity, the
8 production, processing and distribution of food, including representatives from the food
9 industry, consumers, educators and dieticians. From among these nine, at least one
10 should represent emergency food programs, one should represent agriculture, one
11 should represent food or nutrition education, and one should represent the for-profit food
12 industry. Representation from related state, federal and local governments should be
13 encouraged including: (but not limited to) the women, infants and children (WIC)
14 Program administered by the New Mexico Department of Health, the food stamp
15 program administered by the Income Support Division of the New Mexico Human
16 Services Department, the county extension office administered by the New Mexico
17 Department of Agriculture and the Santa Fe School District.

18 5. The Council shall elect a chairperson and vice chairperson. The
19 chairperson may appoint sub-committees and sub-committee chairpersons as needed.
20 Subcommittees may also include non-Council members from the public or private
21 sectors. The Council may request representatives from those government agencies listed
22 in paragraph 4. above as appropriate for subcommittees.

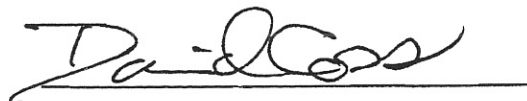
23 E. TERMS. Of the initial appointments, six of the members shall be
24 appointed for two year terms and seven shall be appointed for three year terms. Subsequent terms
25 shall be for three years to maintain staggering of terms. There shall be no limitation to the number

1 of consecutive terms a member may serve. The chairperson shall serve for a two year term. After
2 three consecutive unexcused absences a Council member shall be automatically removed and
3 notified thereof by the chairperson. Vacancies shall be filled in the same manner as initial
4 appointments and shall be for the remainder of the unexpired term. Members may be removed by
5 the Mayor with the approval of the City Council or by the Board of County Commissioners as
6 originally appointed, with or without cause.

7 F. MEETINGS. A quorum shall be at least seven members. The Council will
8 meet as needed and shall conduct all meetings in accordance with the New Mexico Open
9 Meetings Act and adopted City and County policies and procedures.

10 G. STAFF. The County health and human services department will serve as
11 the primary liaison to the Council and the City will provide stenographic services; however, the
12 City and County Managers may agree to rotate, on an annual basis, the primary liaison and
13 stenographic services responsibilities. Depending upon the issue, other City or County staff may
14 also be required to assist the Council. The Council may also use donated assistance from the state
15 or federal governments or the private sector. The Council may request assistance from all
16 departments in the City and County in the performance of its duties in order that the established
17 food policies of the City and the County may be realized.

18
19
20 PASSED, APPROVED, and ADOPTED by the Governing Body of the City of Santa Fe
21 this 27th day of February, 2008

22
23 

24 DAVID COSS, MAYOR
25

COUNTY OF SANTA FE
STATE OF NEW MEXICO

BCC RESOLUTIONS
PAGES: 7

I Hereby Certify That This Instrument Was Filed for
Record On The 25TH Day Of March, A.D., 2008 at 15:44
And Was Duly Recorded as Instrument # 1519828
Of The Records Of Santa Fe County

Witness My Hand And Seal Of Office
Deputy *Marilla* Valerie Espinoza
County Clerk, Santa Fe NM

1 ATTEST



2
3 *Yolanda*
4 YOLANDA, CITY CLERK

5 APPROVED AS TO FORM:

6
7 *Frank D. Katz*
8 FRANK D. KATZ, CITY ATTORNEY

9
10 PASSED, APPROVED and ADOPTED this 29 day of January, 2008, by the
11 Santa Fe Board of County Commissioners.

12 SANTA FE BOARD OF COUNTY
13 COMMISSIONERS

14
15 By: *Jack Sullivan*
16 JACK SULLIVAN, CHAIR

17 ATTEST:

18
19 *Valerie Espinoza*
20 VALERIE ESPINOZA, COUNTY CLERK

21
22 APPROVED AS TO FORM:

23
24 *Stephen C. Ross*
25 STEPHEN C. ROSS, COUNTY ATTORNEY





Dedicated to providing free, nutritious meals to

EXHIBIT

B

around neighbors facing life-challenging conditions.

10 December 2018

To: Santa Fe County Board of Commissioners

RE: City and County of Santa Fe Advisory Council on Food Policy

I am pleased to submit this letter of interest to remain a Santa Fe County appointee to the City and County of Santa Fe Advisory Council on Food Policy.

I have served on the Council since its beginning and am gratified by the progress we've made. I believe the Council has made great strides in building organizational capacity and institutional accountability for results.

As Executive Director of Kitchen Angels for the past twenty-five years, I am comfortable working with city, county and state governments in a wide variety of capacities - whether it be negotiating professional service agreements, encouraging legislative appropriations or moving policy changes through committee to final City Council/County Commission approval. Policy advocacy along with cross sector collaboration are important levers in driving system change, particularly at the local level.

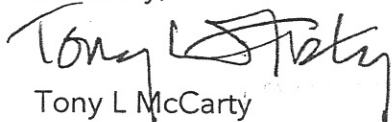
My experience with direct service to people needing nutrition assistance has guided my efforts to advocate policy changes on just about every level. We must continue to strengthen partnerships and improve alignment among local organizations to increase the impact of resources intended to end hunger and to help prepare for Santa Fe's future food needs. I know how to take the "long view" and apply a broad perspective to solving pressing issues.

Working with clients whose medical conditions are very personal and private, I know how to handle confidential and sensitive information in a professional manner. Maintaining the highest ethical standards and integrity in all of my interactions are essential aspects of my work and my position.

I believe my tenure on the Council has demonstrated my ability to listen to others, solve problems constructively, make objective and fair decisions, and help reach consensus in a timely manner. These skills are essential to ensuring the Council's success.

Thank you for your consideration. I look forward to continuing with the important work of the Food Policy Council.

Sincerely,


Tony L. McCarty
Executive Director

TONY L. MCCARTY

STATEMENT

I believe that through partnership, all goals can be accomplished.

SUMMARY OF QUALIFICATIONS

1994 - Kitchen Angels, Inc. Santa Fe, New Mexico
Executive Director

- Chief administrator of the organization with overall responsibilities for planning, administration and management of all programs and internal systems. Provides leadership and direction to Kitchen Angels, its staff and volunteers. Works closely with the volunteer Board of Directors to develop and implement strategic policy.

WORK EXPERIENCE

1984 - 1992 Toney Design Seattle, Washington
Owner | Contractor

- A complete residential design company.

1980 - 1985 Evans Art Glass Seattle, Washington
Owner | Designer

- Flat glass design, fabrication and installation. Fused glass jewelry design, fabrication and marketing.

EDUCATION

1971 - 1976 Augusta College Augusta, Georgia
Bachelor of Arts | Art Education

- Permanent art collection, Augusta College 1976
- Cullum Purchase Award, Augusta College 1975

RELEVANT ACTIVITIES

City & County of Santa Fe Advisory Council on Food Policy
Founder | Vice Chair

- Devoted to creating and maintaining a regional food system that provides safe and nutritious food at reasonable prices to all residents, particularly those in need.

Local Organic Meals on a Budget
Founding Committee

- Kitchen Angels, the Santa Fe Farmers Market Institute and Home Grown New Mexico present educational cooking classes on how to cook local, organic meals on a budget.

Greenhouse Grocers Co-op
Advisory Board

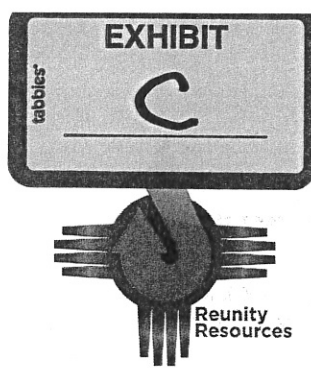
- Building a sustainable local food system that nourishes a vital and healthy community, honors our rich and diverse heritage, and empowers all members of the community through engagement and cooperation.

Altria Senior Solutions Conference

- Conference Advisory Council and Presenter

RECENT PUBLICATIONS

2008 *We The People: ANSA's Guide to Grassroots Advocacy*
Successful coalition-building case study



November 26, 2018

To the members of the Governance Committee of the Santa Fe Food Policy Council:

I am writing to share my application to join you as a member of the Council.

While Reunity Resources began its work on the waste component of the food cycle, we've now grown into modeling the full cycle from the seed to the plate and back into the soil. I am passionate about food justice and the donations of produce we make to local hunger efforts, and I'd like to be a part of creating an ongoing, sustainable food system that creates secure access to food for all our neighbors far beyond the scope of what our one farm and the local hunger organizations who distribute the produce can accomplish.

I look forward to working with you to design and implement systems that make Santa Fe resilient and abundant in local food production as well as creating infrastructure for equitable distribution and access to healthful food for all.

Thank you for your consideration.

Warm regards,

Tejinder Ciano
Executive Director
505.629.0836

Tejinder Ciano

1000 Cordova Place #650
Santa Fe, NM 87505

505 629 0836

tejinder@reunityresources.com
www.reunityresources.com

SUMMARY

Tejinder Ciano is a social entrepreneur, consultant and educator specializing in zero waste practices.

EXPERIENCE

Executive Director, Reunity Resources

Santa Fe, NM — 2011-Present

As Executive Director of Reunity Resources, Tejinder has developed, implemented and manages a used cooking oil collection and recycling program with over 100 area restaurants. Since 2014,, Reunity Resources has been collecting food scraps from commercial locations and creating nutrient-rich compost. In 2018, after three years of donating compost to an adjacent community farm, Reunity Resources has expanded to operate the farm, growing food for donations to local hunger efforts.

Accomplishments

- Donated 9,837 pounds of food to local hunger efforts in 2018.
- Reduces over 500 tons of CO2 annually.
- Trained over 9,000 children, faculty and staff at 12 public elementary schools in daily cafeteria compost practices, reducing their trash collection by one third
- Diverted a million and a half pounds of food waste from the landfill (and continues at this rate annually)
- 2015 Sustainable Santa Fe Award
- 2015 Climate Change Leadership Institute Direct Action Award,
- 2015 New Mexico Recycling Coalition Public-Private Partnership of the Year Award
- 2016 Sustainable Santa Fe Award
- 2017 Verde Project Award
- 2018 New Century of Service Award

Adjunct Faculty, Santa Fe Community College

Santa Fe, NM — 2010-2013

As adjunct faculty in the Biofuels Center for Excellence, Tejinder designed and taught biodiesel production modules. He also spearheaded a course in green-collar job training sponsored by the New Mexico Department of Labor and Workforce Development.

Accomplishments

- Set up full-circle recycling program for used cooking oil on campus
- Gave 82 Green Job Certificates in conjunction with the Department of Workforce Development

Farm to Restaurant Coordinator, Santa Fe Alliance

Santa Fe, NM — 2010-2011

Working with the Santa Fe Alliance to create a vibrant local economy, Tejinder helped design and implement the inaugural year of the Farm to Restaurant Program.

Accomplishments

- Built relationships with 30 restaurateurs and 22 local farmers
- Designed efficient ordering and delivery systems for fresh, local, seasonal produce
- Marketed and advertised Farm to Restaurant as a brand

EDUCATION**University of Southern California**

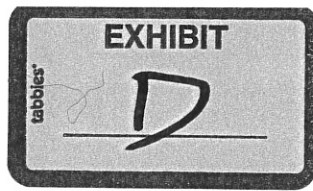
BFA — 1996-2000

SKILLS

- Systems thinking and design
- Sustainable business building
- Biodiesel and compost technologies
- Regenerative farming
- Acequia management and care

REFERENCES

Available upon request.



October 22, 2018

To whom it may concern,

My passion has always been health and wellness, and in one way or another I have always incorporated that in to my life. I myself am very health conscious.

I spent the better part of twenty years anorexic and bulimic. Through that process, from A to Z, this passion grew within me, to better understand not just about eating the food on our plates, but the correlation between our lifestyles and food. Food is most definitely the best and only medicine. I have since been a resource for ANAD, I have reached out to people upon request, as I am very open about my own personal experiences, and I have been a coach as well as taught cooking classes for all ages.

I am in the process, finally, of taking that passion to the next level and am attending The Institute for Integrative Nutrition. I believe it is the most recognized school in the World when it comes to health and wellness. I will graduate May 7th, 2019, with the expectation that by the beginning of the year I will already be working with individuals, groups, the community and beyond. In February I will get my pre-certification.

My greatest desire is to help make a difference. The Council is in place to help make a difference in our community. When I got the alert via email that there are two membership openings, I immediately knew I would be a perfect fit, an asset.

Thank you for this amazing opportunity. I look forward to working with you.

Best regards,
Tamara Zawistowski

Tamara Zawistowski

505-660-2882 mobile

TTANYA@ME.COM

Summary:

An organized, enthusiastic and motivated professional with excellent work ethic, integrity, management and interpersonal skills; natural leadership ability in developing solid rapport with clients and co-workers, excellent time management skills and superior communication and presentation skills.

Education:

Hartwick College, Oneonta, New York

Institute for Integrative Nutrition, New York, New York

Experience:

2/17-Present: Manager - The Plaza Café Downtown, Santa Fe, New Mexico

- Responsible for all functions of the FOH and BOH.
- High Volume - 5 million in annual sales
- Run all aspects of restaurant: hiring, firing, beer/wine orders, vendor relationships, payroll, scheduling, staff support [bussing, hosting, serving, expo, runner, to-go orders] so that operation runs smoothly and successfully.
- Participate in all management meetings.

12/16-5/17 Coordinator - ShelterNow!, Santa Fe, New Mexico

- Community outreach.
- Fundraising.
- Case Management
- Warm hand-off's for referrals
- On going training's to further be able to assist with the youth
- Staff supervision and Professional Development
- Collect and maintain data for continuous program adaptation and improvement
- Worked closely with LifeLink and the Supportive Housing division

3/15-12/16 Guest Services Manager - Ten Thousand Waves, Santa Fe, New Mexico

- Guest Services, offering world-class customer service.
- Strong written and spoken communication skills with a positive and energetic personality.
- Attention to detail, team player, dependable, multi-tasking including but not limited to reservations, check-ins, problem solving, orientation, check-outs.
- Purchasing Manager for Spa, Izanami and Lodging
- Created Inventory spreadsheet/schedule

1/14-11/14: Café Manager - Neiman Marcus NM Café, Plano, Texas

- Manager of Café responsible for cashiers and servers and overall production. Will act on behalf of all positions required to run the operation smoothly and successfully.
- Achieved over 100% of plan. Sales overall 124% higher than last year.
- Participate in all management meetings.
- Responsible for hiring, firing, recruiting, marketing, training, schedules, ordering, deposits, menu.
- Huge customer advocate, ensuring customer satisfaction. Received 99% score when mystery shopped as well as health department and Everclean inspections.

Tamara Zawistowski
505-660-2882 mobile
TTANYA@ME.COM

1/13-1/14: Unit Manager - Waffle House, Bedford, Texas

- Unit Manager responsible for food preparation, food cost, staffing, scheduling, purchasing, inventory, audits, bank deposits and overall operation.
- I did all from the cooking to expediting, wait tables, pre bus and dishes, quality control and sanitation.
- Of 27 units I ran the best numbers overall, my food cost was the best and I've received awards for my people quota.

1/12-12/12: General Manager - Main Street Bistro & Bread Baking Co., Grapevine, Texas

- All FOH and BOH responsibilities.

1/08-present: Owner/Operator - Destination Food, New York, Texas, Colorado, New Mexico

- Owner/Operator, offering health & wellness coaching & cooking classes for all ages.

07/05-12/07 General Manager/Franchise Consultant - Tinsley Hospitality Group, Santa Fe, New Mexico

- Worked with 18 franchise owners of K-BOB'S Steakhouse [as well as Managed K-BOB's in Socorro NM], reviewed, negotiated and renewed contracts. Interviewed and hired consulting firms. Liaison between THG and the franchisee.
- Extended links with key referral sources and partners. Created business/sales plan for each target market to raise the level of quality recruits. Worked very closely with the marketing department.
- Established target markets. Created job board, newsletter and monthly informational meetings. Strengthened web presence to further 'promote' both the franchise and THG. Worked closely with local communities.

Delaware North Companies - Dallas/Ft. Worth Intl Airport, Texas

- Human Resource Manager responsible for all hiring, firing, payroll, training, orientation, overall customer satisfaction, health codes, policies/procedures, events, networking, standards of operation, conflict resolution, management meetings.

12/02-07/05 Yellow Armadillo Café & Décor, Cross River, New York

- OWNER/OPERATOR/BUYER small café offering quality, homemade fare for those getting off the biking trails or the ski mountain. Supporter of the local community.
- Held multiple networking groups onsite, in support of eating disorder and women going through divorce and abuse, as well as business networking groups.

6/97-11/02 Cognet/PowerQuest Corp., New York & Utah

- Held Account Executive, Business Development Manager and Customer Relationship Manager Roles

6/91-6/97 Head Teacher, Children's Garden Center, Tarrytown, New York

- Including working with special needs children

Tamara Zawistowski
505-660-2882 mobile
TTANYA@ME.COM

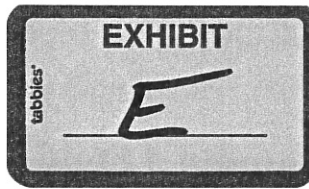
Member Of:

Junior League of Women
Prevention Alliance
DWI Planning Council
Court for School Program
BNI

Other Positions Held At:

ELOISA: Assistant General Manager
Chocolate Maven: General Manager/Baker
Whole Foods: Buyer Specialist Bakery
Santa Fe Jet Center/Jet Center at Santa Fe: Customer Service Representative, Sales/Marketing
Beauchamp: Retail Manager for Tommy Hilfiger
Princeton Ski Outlet: Head Cashier, boutique Sales Manager, Events Coordinator

References furnished upon request



Antonio Quintana
1111 Paseo de Peralta
Santa Fe, NM 87501
tony@apnm.org

November 26, 2018

Dear Selection Committee:

I am writing to express my interest in serving on the City and County of Santa Fe Advisory Council on Food Policy. I bring many years of professional and personal experience in nutrition, food justice, education, outreach, and public relations.

Although my primary residence is in Albuquerque, I work for Animal Protection of New Mexico, which is a statewide organization with its primary office being in Santa Fe. As such, I am very involved in the Santa Fe community and thus have the opportunity to provide considerable expertise and influence in the community.

I am passionate about food policy, and believe that with proper planning, education, outreach, and policy, we can affectively increase access to healthy, locally grown foods for our communities. I am extremely committed, both personally and professionally, to working diligently to improve food access, food security, food justice, and policies that affect these issues.

It would be an honor to serve on the Santa Fe Advisory Council on Food Policy and be able to utilize my skills and passion to improve health outcomes for Santa Fe residents through food policy.

Thank you for your time and consideration. I look forward to hearing from you.

Respectfully,

A handwritten signature in black ink, appearing to read "Tony Quintana", written in a cursive style.

Antonio Quintana

Antonio J Quintana

2423 Palomas Dr NE, Albuquerque, NM 87110 ♦ (505) 604-2224 ♦ Antonio.Quintana@ymail.com

+Dedicated to education and outreach
+Passionate about the wellbeing of others

+Determined to excel as a Health Educator
+Invaluable personal and professional experience

Education

Bachelor of Science in School Health Education
University of New Mexico

May 2010
Albuquerque, New Mexico

- 3.46 GPA; 3.96 Major GPA
- Completed Criteria for New Mexico Teaching Licensure with endorsement in Health

Master of Science in Community Health Education
University of New Mexico

December 2015
Albuquerque, New Mexico

- 3.94 GPA
- Passed Comprehensive Exams with distinction

Skills

- Certified Medical Exercise Specialist (American Council on Exercise), June 2014 – Present
- Certified Health Coach (American Council on Exercise), May 2012 – Present
- Certified Group Fitness Instructor (American Council on Exercise), August 2013 – Present
- Certified SafeZone Trainer (Gay Alliance), October 2014 – Present
- Certified HIV/HCV Testing Counselor (NM Dept. of Health), May 2013 – Present
- Phlebotomy Certificate (Southwest Phlebotomy), July 2013 – Present
- Certified in First Aid and CPR (Med Ed LLC), 2005 – Present
- Trained in Therapeutic Crisis Intervention (Desert Hills of NM), 2005-2010

Experience

Plant-Based Eating Program Manager

Animal Protection of New Mexico
October 2018 – Present

- Develop, implement, and evaluate plant-based eating program to focus on expanding plant-based eating in New Mexico.
- Create strategic plan for plant-based eating program including researching existing models and successes, determining community readiness/opportunities, and creating and implementing plan.
- Develop targeted and effective educational materials and presentations about the benefits of plant-based eating including: fact sheets, brochures, rack cards, media kits, and PowerPoint presentations.

- Work with marketing and communications team to develop marketing and communications materials such as e-alerts, blogs, website content, and social media posts.
- Establish partnerships with agencies, public and private institutions, business, relative professionals.
- Establish a community-based healthcare professional ambassador committee to maximize impact.
- Explore other potential funding sources to support program long-term.
- Examine potential for collaboration with existing program and initiatives.

Manager, Community Health Resources

UNM Truman Health Services

July 2014 – October 2018

- Developed, implemented, monitored, and evaluated a comprehensive array of services pertaining to the prevention, early detection, management, and treatment of HIV and HCV including point of care testing, outreach and education, and physical fitness programs.
- Performed supervisory functions including selection, termination, training, performance appraisal, disciplinary counseling and actions, scheduling, and work assignments for Community Health Resources staff.
- Developed, implemented, and evaluated patient, school, and community education programs including associated resources and materials that include information related to HIV/AIDS and potential co-morbid conditions in the clinic's identified populations.
- Developed, implemented, and evaluated patient wellness programs including support groups and fitness groups.
- Identified, established, and evaluated partnerships for outreach and point of care testing in the community including school based health centers, primary care clinics, and community organizations which reach high-risk populations.
- Developed and implemented policies, procedures, and quality assurance plans for UNM Truman Health Services' Community Health Resources programs.
- Created and edited educational and promotional materials for the clinic, outreach department, and school-based health centers.
- Oversaw all media and public relations for the clinic including providing interviews on radio and television and managing website and social media accounts (Facebook, Twitter, Instagram, and Snapchat).
- Oversaw the planning, implementation, and evaluation of community events including our annual Healthy Living Fair and World AIDS Day Candlelight Vigil.
- Ensured complete and accurate maintenance of records for education and outreach including all data for point of care testing, educational programming, and evaluation of programs.
- Prepared and presented reports on the status, activities, and plans for current and future operations.
- Continued to perform duties of *UNM Truman Health Services Health Educator* as needed (see description below).

Health Educator

UNM Truman Health Services

January 2013 – July 2014

- Provided clear, understandable, current, and accurate health related information and education to patients; provide information, education, and referrals in a way that demonstrates respect, active listening skills, empathy, and patience.
- Provided confidential rapid and confirmatory HIV and HCV testing, pre-test and post-test counseling, linkage to care, and referrals to clients in the clinic and in the community.
- Provided confidential and brief counseling as needed to HIV/HCV testing individuals, their partners, and/or family members; provide crisis intervention services for HIV/HCV positive and high risk HIV/HCV negative testing clients.
- Assessed high-risk individuals and assist them in decreasing their risk for contracting and transmitting HIV and other STIs using the Stages of Change model.
- Coordinated and assisted with special events, outreach, and community health education programs including: presentations, health fairs, testing events, bar outreach, and ABQ Pride.

Youth Education Director

Albuquerque Center for Spiritual Living

May 2018 – Present

- Plan, implement, and evaluate educational and recreational activities for youth during Sunday services.
- Manage youth education budget.
- Collaborate with staff on coordinating special events for youth including fund raising events benefitting youth education.

Teaching Faculty

Keshet Dance & Center for the Arts

August 2017 – Present

- Teach group fitness classes for Keshet dancers as well as community members, including planning/designing classes, and modifying classes based on participants' needs and fitness levels.
- Facilitate PE classes for elementary age children as part of Keshet's Community Engagement Program.
- Assist with curriculum development for Keshet's fitness classes.
- Teach other classes and workshops on an as-needed basis.

Health Educator/Fitness Instructor

Pueblo of Isleta Diabetes Prevention Programs

January 2011 – January 2013

- Developed, directed, and evaluated health education/fitness activities for groups and community that promote a healthy lifestyle.
- Developed, directed, presented, and evaluated classes, workshops, and programs on health, wellness, fitness, and nutrition related issues; programs included evening programs, adult classes, school based programs in the elementary school and head start, and summer youth programs.
- Curriculum development including research and evaluation.
- Worked one-on-one with clients to provide exercise consultation, personal training, fitness recommendations, nutrition education, and behavior modification coaching.

- Conducted fitness and body composition assessments/measurements including body fat percentage, BMI, and circumference measurements; and assessments of cardiovascular, strength, flexibility, and balance.
- Assisted and/or led special events (such as community sports challenge, community game day, food drives, community fun walk/runs, etc.) including planning, design, facilitation, promotion, and coordination.
- Assisted in health screenings at health fairs, schools, elderly center, recreation center, etc.

Student Teacher

West Mesa High School

August 2009 – May 2010

- Under general supervision of cooperating teacher, performed all duties and responsibilities of a full-time teacher including: instruction, lesson planning, curriculum development, classroom management, and all necessary administrative duties.
- Taught two sections of Nutrition and three sections of Human Relations, both of which align with NM state standards and benchmarks for Health Education.

Milieu Counselor

Desert Hills of New Mexico

June 2005 – March 2010

- Worked directly with clients ages seven to seventeen, with various mental health issues such as major depressive disorder, substance abuse, post traumatic stress disorder, conduct disorder, ADHD, etc.
- Facilitated activities with clients, including goals groups, Cognitive Behavior Therapy groups, physical activities, and arts & crafts.
- Led and/or assisted in therapeutic crisis intervention as appropriate.
- Worked with treatment teams to develop and maintain a proper treatment and care plan for each client.

Volunteer Work

Vegan Outreach

June 2017 – Present

- Coordinate and assist with community events which provide education and resources to community members about a wide variety of topics relating to veganism. Events that I was a lead coordinator of include “Conscious Eating and Hip-Hop” and “Vegan Trunk-or-Treat”.
- Assist with tabling and providing educational materials and resources about a wide variety of topics relating to veganism, including researching and securing new outreach opportunities and avenues.
- Assist with creating promotional materials for Vegan Outreach events.

Keshet Dance & Center for the Arts

December 2016 – Present

- Chaperone backstage during performances to help ensure that young dancers are safe, on-task, adequately prepared for their scenes, and properly maintaining dressing rooms and costumes.

Albuquerque Center for Spiritual Living

January 2017 – May 2018

- Assist with Youth Education activities on select Sundays including providing childcare as well as planning, facilitating, and/or assisting with educational activities for children ages 0-12.

Santuario de Karuna

As needed

- Participate in volunteer days at the animal sanctuary providing whatever physical labor is needed for the sanctuary at the time.



January 8, 2019

Re: Santa Fe Food Policy Council Open Positions

To: Santa Fe Board of County Commission



Dear Santa Fe Board of County Commissioners:

The Santa Fe Food Policy Advisory Council (Council) respectfully requests your approval of two individuals who have applied to represent Santa Fe County appointed positions on the Council.

Tejinder Ciano, is the Executive Director of Reunity Resources which has recently taken over the Community Farm and continued its mission of providing fresh produce to the underserved, and has developed a effective system of re-cycling used cooking oil and food scraps with the same goal.

He is active in community efforts to provide fresh food for the hungry in our communities in a sustainable way. His experience and activities will add much to the Santa Fe City and County Food policy Council.

Tony McCarty, Executive director for Kitchen Angels is one of the founding members of the Santa Fe City and County Food Policy and has agreed to another term with the Food Policy Council. He has provided guidance, experience and a wealth of approaches to the goal of providing a safe, sustainable, healthy and accessible food supply to all of our community members.

The Santa Fe Food Policy Council is devoted to creating and maintaining a regional food system that provides safe and nutritious food at reasonable prices to all residents, particularly those in need. We focus on the policies and programs that benefit farmers and ranchers while strengthening the local food economy. We work collectively to ensure healthy affordable food for everyone and engage in the many ways we learn about food and farming.

We hope for your consideration of these two fine individuals. Please contact us if you have any questions.

Sincerely,

Sue Perry
Co-Chair

David Sundberg
Co-Chair

